



ZONNEBLOEM

The fine art of wine

ZONNEBLOEM SHIRAZ 2002

Background

Zonnebloem, one of South Africa's best known and biggest selling brands, offers outstanding value for money. It has one of the longest histories of any wine label in South Africa, dating back to the early part of the 18th century when wines were already made on the farm, Zonnebloem at Simondium. By the 1940s, Zonnebloem wines were regularly earning accolades at Cape wine shows and were even being imported by Burgoynes of London. Over the nearly 60 years since then, Zonnebloem has been a familiar accompaniment to many meals over many generations. The wines are styled to be accessible and easy to drink, with a soft palate but structured to show a prominent varietal character and, in the case of the reds, to last for five to ten years.

The vineyards (viticulturist: Henk van Graan)

The grapes were sourced from mainly trellised vineyards in the Stellenbosch Kloof, Helderberg and Durbanville areas. Mostly south-west facing, cooler slopes and located between 250 m and 350 m above sea level, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours.

An extremely hot vintage resulted in an early harvest to ensure berries were still crisp when picked. The heat made for powerful wines with marked varietal flavours.

The winemaking (winemaker: Michael Bucholz)

The grapes were harvested by hand in March at 24° Balling and fermented on the skins for 10 days. Each vineyard block was individually vinified. The juice was then racked off the skins and the skins pressed with the pressed juice returned to add complexity to the eventual wine. After malolactic fermentation, the wine was aged in a combination of large vats (38%), small French oak (45%) and the balance in stainless steel. After blending, the wine was fined with egg white, filtered and bottled.

The winemaker's comment

Colour : Ruby red

Bouquet : Plum and berry flavours.

Taste : This medium-bodied wine has a palate of dried fruit and spice with woody and vanilla tones in background.

Food pairing

The winemaker suggests drinking it either on its own, with game or red-meat dishes.

Analysis

Alcohol	13,20 % by volume
Residual sugar	2,35 g/l
Total acidity	5,60 g/l
pH	3,56